

# CRISTAL ROOM

BY *Olivia Sophie*



**Hokkaido King Crab**  
seasoned with sobacha  
geranium and tarragon ice cream

**Les Berlingots ASP ©** |||||  
*pasta parcels filled with 24 months aged Comté and Voatsiperifery pepper  
champignons de Paris consommé infused with tangerine Pu'er tea*

**Challans duck**  
marinated with eucalyptus and coffee  
butternut squash and goji berries chutney

Or

**Line caught mackerel**  
barbecued and glazed  
dashi infused with matcha and Jerez vinegar

**Herbaceous Tulakalum chocolate**  
flavoured with pandan, vanilla panna-cotta  
Thai basil and Mexican tarragon ice cream

Or

**Le Millefeuille blanc**  
Tahitian vanilla and jasmine jelly  
Voatsiperifery pepper cloud

Découverte 4 courses 1280

Découverte 3 courses exclude ||||| 888

Inspiration pairing, our beverage journey (delicious and exceptional wines but not only) 788 / 588

Balade pairing our non-alcoholic creations (for the journey) 488 / 328

The same menu are to be enjoyed through the entire table. All prices are in HKD and subject to 10% service charge.

*Menus are subject to changes according to seasonality and availability.*

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## Chinese peas from Yunnan

geranium rosat leaves and Gyokuro  
Kaviari Oscietra caviar

## Les Berlingots ASP ©

pasta parcels filled with 24 months aged Comté and Voatsiperifery pepper  
champignons de Paris consommé infused with tangerine Pu'er tea

## Brittany blue lobster

cooked over embers  
coral beurre blanc infused with douglas fir and rosemary, carrot voile

## Aveyron Lamb

marinated with cinnamon and eucalyptus leaves  
baby eggplant and olives from Drôme

## St Marcellin cheese

iced mochi with smoked Madagascar vanilla

## Herbaceous Tulakalum chocolate

flavoured with pandan, vanilla panna-cotta  
Thai basil and Mexican tarragon ice cream

Or

## Le Millefeuille blanc

Tahitian vanilla, jasmine jelly  
Voatsiperifery pepper cloud

Or

## Yuzu "Blanc Manger"

citrus candied and emulsion  
geranium and samphire ice-cream, crispy seaweed

Escale 6 courses 2380

Inspiration pairing, our beverage journey (delicious and exceptional wines but not only) 1388

Balade pairing our non-alcoholic creations (for the journey) 688

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